



AUTUMN MENU

FRESH, DELICIOUS & LOCALLY SOURCED

BREAKFAST

08h00 – 11h00

LUNCH

12h00 – 14h00

AFTERNOON TEA

14h30 – 17h00

DINNER

18h30 – 22h00

Please reserve your table 12 hours in advance.

Our chef has created an exquisite selection of seasonal dishes blending Moroccan and European cuisines. We mix fresh, locally sourced ingredients, a dash of herbs and oils from the gardens of L'Amandier and a pinch of creativity to create delicious dishes to gather around.

Bon Appetit!

Please book your table or order your meals to be delivered to your villa at least one day in advance.

Do let us now if you have any dietary requirements so that we can offer you an alternative.

Children's meals can be prepared. For any questions, please contact info@lemandierhotel.com

BREAKFAST

Traditional Moroccan Mint Tea

Filter Black Coffee

Black English Tea or Herbal Tea

Milk, warm or cold

Fresh Pressed Orange Juice

Local Organic Eucalyptus Honey

Local Cherry, Strawberry, Apricot and Fig Jam Local Organic Olive Oil

French Butter

Local Olive Oil

Scrambled Eggs or Omelette

Simin, Fresh Local Berber Flatbread

French Crepes

Freshly Baked Bread

Natural Yogurt

Organic Fresh Fruit Salad (seasonal fruits)

Organic Sliced Avocado (seasonal)

PRICES

14 GBP Per Person

Please book your table or order your meals to be delivered to your villa at least one day in advance.

Do let us know if you have any dietary requirements so that we can offer you an alternative.

Children's meals can be prepared. For any questions, please contact info@lemandierhotel.com